

APPETIZERS



Oysters & Coastal Favorites

Oysters on the Half Shell

Freshly shucked oysters served chilled with classic mignonette, house cocktail sauce, fresh horseradish, and lemon.

1/2 Dozen 20 Dozen 38

Fried Oysters

Northwest oysters, golden-fried and served with remoulade

½ dozen 14 1 dozen 27

Ask your server about today's oyster selection

Shareables

Crab Cakes

Three Dungeness crab cakes with house remoulade 24

Ahi Tuna Stack

Sushi-grade ahi tuna layered with avocado, mango, and cucumber, finished with sweet chili sauce and sesame seeds, served with fried wontons 21

Moules-Frites

Steamed mussels in a tomato wine sauce topped with garlic parmesan fries 29

Butterfly Shrimp

Eight crispy butterflied shrimp with spicy remoulade 19

Ahi Tuna Poke

Sushi grade raw ahi tuna, tossed with green onion, red onion, soy sauce & sesame seeds. Stacked with avocado. Served with wonton chips 21

Calamari

Crispy rings and tentacles with spicy remoulade 22

Prawn Cocktail

Poached prawns with house-made cocktail sauce and fresh lemon 18

Crispy Brussel Sprouts

Golden-fried Brussels sprouts with garlic aioli and lemon 18

Spinach and Artichoke Dip

Chopped spinach, artichokes, sour cream, cream cheese, and parmesan, served with crisp corn tortilla chips 16

Signature Plate

Hot Crab & Artichoke Dip

A rich, hot-baked blend of Dungeness crab, artichoke hearts, onion, creamy mayo, and parmesan cheese, served with crisp tortilla chips. 29

An 18% gratuity will be applied to parties of 6 or more

For your safety and enjoyment, please notify your server of any food allergies or special dietary needs.

California law advises patrons that "consuming raw or undercooked meats poultry seafood shellfish or egg may increase your risk of foodborne illness"